



RÉMY COINTREAU

GASTRONOMIE

"Iles du Vent"

ALMANDIA CAKE

THE CHEF

Original creation by
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Recipe for 1 cake of 850 g

1. ORANGE BLOSSOM, ILES DU VENT RUM AND WALNUT CAKE MIX

170 g flour
40 g 100% almond powder
150 g sugar
1 g baking powder
1 g bicarbonate
2 g salt
160 g liquid cream
150 g brioche butter
100 g whole eggs
10 g orange blossom water
20 g Iles du Vent rum 54%
60 g crushed walnuts

Mix the dry ingredients in a bowl.

Add 120 g of the liquid cream, then the softened butter. Beat well.

Mix eggs with remaining 40 g cream, orange blossom water and Iles du Vent rum. Mix in the dry ingredients in 3 stages until smooth. Finally, fold in the crushed walnuts with a spatula. Bake at 180°C for 35-45°C.

2. MASCARPONE CREAM COFFEE-INFUSED

150 g mascarpone cream
30 g crushed coffee beans
20 g icing sugar

Add the crushed coffee beans to the mascarpone cream and leave to infuse overnight in the fridge. Strain through a sieve and whip until smooth, adding the sugar.

3. ASSEMBLY AND FINISHING

Cut 2/3 of the cake horizontally using a large serrated knife.

Sprinkle with decor icing sugar.

Glaze cake with caramel chocolate melted at 45°C.

Using a pastry bag fitted with a 35 mm serrated tip, poach the mascarpone cream onto the cake, turning to coat.

Place the cake lid on top.

